

Escarpment

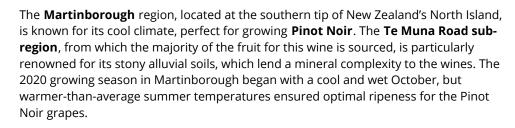
The Escarpment Kupe Pinot Noir exemplifies Martinborough's unique terroir, combining dark fruit flavors with savory complexity. This elegant Pinot Noir is layered with ripe cherries, wild herbs, and subtle spices, making it a refined yet powerful wine.



Kupe Pinot Noir 2020

Martinborough, New Zealand

Region and Vineyards



This blend of the best Pinot Noir parcels across the district reflects Martinborough's distinctive **terroir**, balancing the vibrant fruit with the region's signature savory notes. Hand-harvested and minimally intervened in the winery, the wine preserves the purity of its vineyard origins.



The grapes for the **Escarpment Kupe Pinot Noir** were **hand-harvested** and gently crushed into open-top fermenters. To ensure a delicate extraction, the wine was only **plunged once per day**, followed by an extended maceration period of **20 days on the skins**.

After fermentation, the wine was aged for **11 months in French oak barriques**, of which **22% were new**, adding subtle oak influence and complexity. It was then transferred to **stainless steel tanks** for an additional **7 months** before being bottled, unfined and unfiltered, to preserve its natural character.

Tasting Notes

- Color: Deep ruby red with a vibrant core.
- Aroma: A lifted perfume of dark cherries, plum, and wild herbs, layered with savory elements like licorice, mushroom, and Chinese five spice.
- **Palate**: Medium-bodied with **soft ripe tannins**, the palate is rich with voluptuous **Pinot Noir fruit flavors**, balanced by a fine structure and a long, complex finish.



Alcohol:13,50 %

Composition: 100% Pinot Noir







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Did you know?

The **Escarpment Kupe Pinot Noir** is named after **Kupe**, the legendary Polynesian explorer believed to be the first to discover New Zealand. This wine symbolizes the exploration of new frontiers in winemaking, using the region's unique terroir to craft distinctive, complex wines.

Wine Pairing Ideas

- **Beef Bourguignon**: The rich dark fruit and savory complexity of the wine complement the deep flavors of the beef.
- **Duck with wild mushrooms**: The earthiness of the mushrooms pairs beautifully with the wine's savory notes of licorice and five spice.
- **Spicy Asian cuisine**: The lifted perfume and soft tannins balance well with flavorful, aromatic dishes like Peking duck or soy-marinated pork.
- **Grilled tuna**: The medium body and soft, ripe tannins provide a perfect match for grilled, full-flavored fish.

96 James Suckling

James Suckling (JS): 96 Points (2020)

Intensely spicy and perfumed with concentrated notes of purple plums, cherry stones, rosemary, neroli, cloves, cigar box and ground coffee. The tannins are firm and tightly-knit, providing a solid frame to the dark fruit. Sensual and distinctive.



Wine Spectator (WS): 95 Points (2020)

A stunning wine, opening up with fleshy black cherry, pomegranate and blood orange flavors that show perfumed details of green cardamom seed and dried violet. The tannins are dense, but also thick and velvety, giving plenty of traction to the long, expressive finish, where notes of malty Assam black tea and forest floor linger.



